



**BAY COUNTY
Health Department**

Environmental Health Division
1212 Washington Avenue - Bay City, MI 48708
Voice (989) 895-4006 Fax (989) 895-4014

Food For Thought **Spring 2010**

DON'T BE LATE!

FOOD SERVICE APPLICATIONS AND FEES ARE DUE BY APRIL 30!

Food service applications and corresponding fees are due to the Environmental Health Division before 5:00 pm, April 30. To avoid being charged a late fee, mail your license application and fee at least one week prior to the deadline or personally deliver the materials to our office, at 1200 Washington Avenue in Bay City. Food Service license applications and fees delivered after May 1 through May 31, will be subject to a late fee equal to 50% of the original BCHD fee. Applications and fees delivered after May 31 are subject to a late fee of 100% of the original BCHD fee. **Please review Mailing Address and Section 3. Fill in Section 6 and return with appropriate fee.**



Thomas L. Hickner
County Executive

Barbara M. MacGregor
Health Director

Joel Strasz, Manager
Public Health Services

Environmental Health Staff

Robert M. Hill - Senior Sanitarian

Daniel Dicks, R.S.

Sue Gadille, R.S.

Barry Hugo, R.S.

Joel Kwiatkowski, R.S.

Shirley Gould, CPS

Michigan's New Smoke-Free Air Law

Michigan's New Smoke-Free Air Law Effective May 1, 2010, smoking is prohibited in all food establishments (Public Act 188 of 2009). Previously permitted designated smoking areas within a food establishment are no longer permitted. Ashtrays and other smoking paraphernalia previously utilized in the facility must be removed. "No smoking signs" must be posted as described in Public Act 188 of 2009.

Food establishment owners or managers can refer to:

www.legislature.mi.gov/documents/2009-2010/publicact/pdf/2009-PA-0188.pdf for a copy of the Public Act or call 517-335-8376.

Please also see the Michigan Department of Community Health (MDCH) Website: www.michigan.gov/mdch (type "smoke-free air law" into the search box) for details on how Public Act 188 of 2009 could affect your facility and for additional information on exemptions and a "Frequently Asked Questions" section for clarification of the new law.

The MDCH may delegate the enforcement of the Act to local health departments. Persons who violate the Act may be subject to civil fines. Please see information on other side for informational sessions provided free by the Bay County Health Department.

Visit our Web site:

www.baycounty-mi.gov/health

**Environmental
Health**

Consumer Complaint Hotline

If you, or your consumers see a food-related problem, please report it to MDA Food and Dairy Division at: **(800) 292-3939** or through the MDA Web site:
www.michigan.gov/mda.

Michigan's New Smoke-Free Air Law

The following dates/locations/times are booked for the smoke-free law presentations:

As of May 1, 2010, all workplaces, bars and restaurants in Michigan will be smoke-free. How will the law be enforced? Compliance with the law is the responsibility of the owner, manager, or other person in charge of the establishment. Local Health Departments are responsible for the enforcement of the smoke-free law. The Bay County Health Department will be holding multiple free public informational sessions. Each session will last approximately 45 minutes.

Pinconning Library * 218 Kaiser Street * Pinconning
April 7th 6:30 p.m.

Sage Library * 100 E. Midland Street * Bay City
April 13th 2:30 p.m.

Auburn Library * 235 W. Midland * Auburn
April 8th 6:30 p.m.

Wirt Library * 500 Center Avenue * Bay City
April 16th 9 a.m., 11 a.m., 1:30 p.m., and
3:30 p.m.

Environmental Health Division office hours:

Monday - Friday 8:00 a.m. to 12:00 p.m.

(Closed for lunch 12:00p.m. to 1:00 p.m.)

1:00 p.m. to 5:00 p.m. Closed on Major Holidays

Visit our website: www.baycounty-mi.gov/health

MANDATORY SERVSAFE FOOD SAFETY TRAINING.

MICHIGAN FOOD LAW REQUIREMENT: Establishments must have a manager or Person-in-Charge (PIC) certified by June 30, 2009. The course is a 16-hour ServSafe Essentials course and is renewable every five years. The ServSafe Course meets the Michigan Department of Agriculture and Local Public Health Departments rules, as described in the Michigan Food Law of 2000, for demonstration of knowledge within a food service establishment. The ServSafe course provides training in basic sanitation principles: Food Microbiology, Prevention of Food-borne Illness, Safe Food Handling, Personal Hygiene, Construction and Maintenance of Food Service Facilities, Pest Control, and HACCP Principles.

Training Fees:

Not-for-profit organizations are \$120.00 per person. All other organizations are \$150.00 per person. If you have questions about our next food safety class, please contact us at (989) 895-4006 #3. A brochure can be mailed to your establishment or downloaded from our website.

WHO SHOULD ATTEND

• Owners, Operators, and Food Service Personnel, as well as Food Service Employees including:

- Caterers and Vendors
- Salesmen in Food service
- Dieticians and Dietary Personnel
- Temporary Food Vendors
- Special Transitory Food Unit Vendors (STFU)
- Hospital, School, Daycare and Foster Home Care workers
- New and Prospective Food Service Owners
- Others interested in Food Safety & Sanitation